

Menu de Midi

\$42++ 2-course "Express" Set lunch

Not available on Saturdays, Sundays & Public Holidays

\$48++ 3-course set lunch menu

ENTRÉE

Traditional French onion soup, gratinated Emmental cheese (NF)

Cauliflower & Mimolette cheese soup, butter croutons,
chives, extra virgin olive oil (VG)

Fig salad with Chabichou goat cheese, walnut,
watercress & walnut vinaigrette (VG)

Quiche of porcini mushroom, leek, pumpkin,
smoked bacon & egg custard (NF)

Moules Marinières: French mussel steamed with garlic,
white wine, cream & herb (NF/GF) **add \$6**

Pan fried foie gras, grape jus, almond dragées, puff pastry (1 pc) **add \$10**

PLAT PRINCIPAL

Autumn potato gnocchi with leek & potato velouté,
porcini mushroom & Mimolette cheese (VG/NF)

"Ttoro": selection of seafood in a Basque fish soup with pilaf rice (NF/GF)

Grilled Pork Tenderloin with Figs, roasted onions and olives,
potato duchess & red wine sauce (NF GF)

Baked Ocean Trout with creamed leek, potato,
beurre blanc & horseradish (NF / GF) **add \$10**

Crispy French duck leg confit with roasted plum,
mirabelle sauce & mashed potatoes (NF GF) **add \$10**

Char-grilled Black Angus ribeye, fries & salad,
choice of red wine sauce or Béarnaise (NF/GF) **add \$15**

DESSERT

Cheese of the day

Vanuatu vanilla crème brûlée (VG/NF/GF)

Fig Clafoutis with vanilla Chantilly & almond dragée (VG)

Plum tart with almond frangipane & whipped crème fraîche (VG)

Madong 70% dark chocolate mousse (NF/GF)

Coffee | Tea

All prices are subject to prevailing government taxes & 10% service charges